

Carol Shelton

2022

COQUILLE BLANC*

(White Rhône-style blend)

Paso Robles

We originally created the 2008 version of this wine to celebrate our 10th anniversary as a winery in 2010. With the exotic complexity and food friendliness of a white Rhône-style blend, it is a “red-drinker’s white,” a complex alternative to the more one-dimensional white varietal wines like Chardonnay and Sauvignon blanc. It is the perfect complement to its namesake shellfish, as well as chicken or pork dishes with buttery-creamy sauces.

*Coquille is pronounced “ko-keel” and it is French for shellfish or scallop, like the scallop shells on the Shelton family coat of arms.

Winemaker’s Tasting Notes: Enticing nose of spicy pears and white peaches, almond paste/marzipan, a touch of honeysuckle perfume. Multi-dimensional (many layers), a hard-to-describe range of aromatics, intriguing, almost mysterious! In the mouth it is crisply dry yet creamy and round and full-bodied, with nice almond paste on crisp-yet-juicy pear fruit.

Harvest Date: Sept. 2 (Roussanne/Viognier) & 19 (GB/Marsanne), 2022
Average Brix at Harvest: Rou 26.5/ Vio 25.0/ GB 22.0/ Mars 19.5°Brix

Fermentation Characteristics: 100% barrel fermented with 7 different yeast strains, including about 15% wild (uninoculated) fermented, then stirred weekly for 5 months.
About 50% finished malo-lactic fermentation.

Cellar Storage/Aging: 8 months in all older French barrels:
70% oak, 30% Acacia
25% 2-yr-old, 75% older/neutral

Alcohol: 13.3%
Total Acidity: 0.60 gm/100ml 3.50 pH
0.3% RS (dry)

Varietals: 40% Grenache Blanc
30% Roussanne
20% Viognier
10% Marsanne

Appellation : 87% Paso Robles
13% Mendocino Co.
**all Sustainably Grown

Case production: 1049 cases
Bottling Date: May 3, 2023
Release Date: September 1, 2023



Carol Shelton Wines

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